



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Red Ginger</b>				DATE 9/18/2019	TIME IN 2:30 PM	TIME OUT 5:00 PM
ADDRESS 1185 Magnolia Ave, Corona, CA 92879				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER Thomas Wang				EMAIL Not Specified		Major Violations 1
PERMIT # PR0066443	EXPIRATION DATE 12/31/2019	SERVICE Routine inspection	REINSPECTION DATE 9/25/2019	FACILITY PHONE # (951)737-2878	PE 3621	DISTRICT 0051
				INSPECTOR NAME Kristin Lorge	Points Deducted 26	

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020



○ In = In compliance     + COS = Corrected on-site     ○ N/O = Not observed     ○ N/A = Not applicable     ○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/A	1. Food safety certification Thomas Wang/ Prometric/ 5/14/20			2
EMPLOYEE HEALTH AND HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions and exclusions		4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used properly		4	2
In		6. Adequate handwashing facilities supplied and accessible			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A		4	2
		14. Food contact surfaces: clean and sanitized 50 ppm chlorine- dish machine / N/O		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved sources		4	2
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In		N/A			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS					
In		N/A		4	2
WATER / HOT WATER					
In		21. Hot and cold water available Water Temperature °F		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	2
In	N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS	OUT
25. Person in charge present and performs duties, demonstration of knowledge	2
26. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods, frozen food storage	1
28. Food separated and protected from contamination	2
29. Washing fruits and vegetables	1
30. Toxic substances properly identified, stored, used	1
FOOD STORAGE / DISPLAY / SERVICE	
31. Adequate food storage; food storage containers identified	1
32. Consumer self-service	1
33. Food properly labeled; honestly presented; menu labeling	1

EQUIPMENT / UTENSILS / LINENS	OUT
34. Utensils and equipment approved, good repair	1
35. Warewashing: installed, maintained, proper use, test materials	1
36. Equipment / utensils: installed, clean, adequate capacity	1
37. Equipment, utensils, and linens: storage and use	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: properly installed, good repair	1
42. Refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal item storage and cleaning item storage	1

PERMANENT FOOD FACILITIES	OUT
45. Floors, walls, ceilings: good repair / fully enclosed	1
46. Floors, walls, and ceilings: clean	1
47. No unapproved private homes / living or sleeping quarters	1
SIGNS / REQUIREMENTS	
48. Last inspection report available	
49. Food Handler certifications available, current, and complete	1
50. Grade card and signs posted, visible	
COMPLIANCE AND ENFORCEMENT	
51. Plans approved / submitted	
52. Permit available / current	
53. Permit suspended / revoked	
54. Voluntary condemnation	1
55. Impound	1



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**5. HANDS CLEAN & PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**

**2**

**Inspector Comments:** Ensure all food handlers practice proper handwashing. Observed food handler blow nose and then go directly handle utensils. Inspector instructed employee to properly wash his hands and wash utensil. Observed manager rinse hands at 3-compartment sink and then dry with apron. Provide proper training on handwashing and monitor staff during operation.

**Violation Description:** Employees hands and exposed arms shall be kept clean, with fingernails properly trimmed. Employees are required to properly wash their hands: before handling food, equipment, or utensils; as often as necessary during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat food; before putting on gloves and working with food; after touching body parts; after using toilet room; or any time when contamination may occur. Employees shall minimize bare hand and arm contact with non-prepackaged food that is in ready-to-eat form. Whenever gloves are worn, they shall be changed or replaced as often as handwashing is required. Approved hand sanitizer can be used in addition to proper handwashing. (113952, 113953.3, 113953.4, 113961, 113968, 113973)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**

**2**

**Inspector Comments:** Observed bar hand sink full of linens and empty juice bottle. Additionally, no soap was available in dispenser. Keep hand sink fully accessible and soap and paper towels stocked at all times. Observed tea bags in hand sink basin. Discontinue dumping remaining hot tea in hand sink and utilize warewash sink. This sink must only be used for handwashing only.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**⚠ CRITICAL ⚠**

**POINTS**

**4**

**Inspector Comments:** All cold held potentially hazardous food must be maintained at 41°F or below and raw shell eggs must be maintained at 45°F or below. The facility must cease operation at this time due to inadequate refrigeration. "Facility Closed" sign posted and must remain posted until adequate refrigeration is verified by someone from this Department. Observed the following:

- Walk-in cooler holding food with an internal temperature of 48-50°F. Operator immediately instructed to utilize probe thermometer and relocated food to walk-in freezer. Operator contacted refrigeration company during the inspection. The following food was voluntarily discarded: two containers of egg rolls with an internal temperature of 56-58°F, 24 containers of tofu with an internal temperature of 54°F, and 3 lbs of cream cheese mixture with an internal temperature of 50°F. The unit cannot be used to hold any potentially hazardous food until repaired to hold proper temperature.
- Observed beef in containers and unattended on preparation table with an internal temperature of 63-68°F. Operator stated the cook was going to cut and marinate the beef. Operator instructed to discard beef. Always practice diligent food preparation when handling potentially hazardous food. Store in refrigeration if not actively preparing.
- Observed cooked noodles with an internal temperature of 53°F and raw shell eggs with an internal temperature of 83°F on cart at room temperature. Operator stated they were stored there for the lo mein. Discontinue leaving potentially hazardous food out at room temperature. Keep in proper refrigeration to ensure proper internal temperatures are maintained.
- Observed cold table across from the cook line holding raw meats (chicken, shrimp, scallops, beef) with internal temperatures of 45°-49°F. Operator adjusted settings and observed until holding at 40°F by the end of the inspection.
- Observed boba stored at room temperature at the bar. Store boba either cold or hot, or utilize time as a public health control.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**13. FOOD: UNADULTERATED, NO SPOILAGE, NO CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:** Observed raw chicken directly on top of bag of raw onions. Instructed operator to dispose of onions. Ensure raw animal products are prepared and stored separate from vegetables to prevent contamination.

**Violation Description:** All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served to be pure and free from adulteration, spoilage, and contamination. Food shall be fully fit for human consumption. (113967, 113976, 113980, 113982, 113988, 113990, 114035, 114254.3)



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**14. FOOD CONTACT SURFACES; CLEAN AND SANITIZED**

**POINTS**  
**2**

**Inspector Comments:** Ensure food contact surfaces are properly washed, rinsed, and sanitized. Observed the following:

- Every hot tea container observed with a small amount of tea remaining stored on shelf under drink preparation area. Tea pots must be properly washed, rinsed, and sanitized after provided to customers.
- Food handler rinse bowl at hand sink and then go to refill bowl with rice. Inspector instructed employee to utilize clean bowl as not contaminate rice scoop.
- Heavy food build up on the slicer. Ensure the slicer is properly washed after use.

**Violation Description:** All food contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Food contact surfaces shall be clean to the sight and touch, no accumulation of dust, dirt, food residue, and other debris. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101(b-d), 114105, 114109, 114111, 114113, 114115, 114117, 114118, 114123, 114125(b), 114130.2, 114130.5, 114141)

**25. PERSON IN CHARGE PRESENT AND PERFORM DUTIES; DEMONSTRATION OF KNOWLEDGE**

**POINTS**  
**2**

**Inspector Comments:** The person in charge must ensure food handlers are properly trained in food safety as it relates to their job duties. Employee stated they noticed the walk-in cooler was not working properly this morning at 11:30am but continued to operate with lack of proper refrigeration. See violation #7 for more details.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. The person in charge and all food employees shall have adequate knowledge and shall be trained in food safety as it relates to their assigned duties. The person in charge shall have adequate knowledge of major food allergens and must provide education to employees. (113945-113945.1, 113947, 113947.1(b)(2), 113984.1, 114075)

**27. APPROVED THAWING METHODS USED, FROZEN FOOD STORAGE**

**POINTS**  
**1**

**Inspector Comments:** Observed raw pork in a bowl under the food preparation table. The internal food temperature observed at 30°F. Operator instructed to relocate to freezer as the refrigeration was observed not holding proper temperature. Use only approved thawing methods (e.g., fully submerged under cool running water, in refrigeration, part of cooking process, proper microwaving).

**Violation Description:** Food shall be thawed in an approved manner: under refrigeration, completely submerged under cool running water of sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**  
**2**

**Inspector Comments:**

- Observed multiple uncovered bulk food storage bins. Keep food covered when not in use.
- Observed scoops without handles inside bulk food. Utilize scoops with handles and ensure handles are stored up and out of food.
- Observed open container of sauce stored directly on the floor. All food must be stored on approved shelving, never directly on soiled floor.
- Observed raw chicken stored in the container behind raw shrimp inside the top portion of the cold table. Ensure food is stored according to minimum cooking temperature requirements to ensure food is not cross contaminated.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

**34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:**

- Observed single service utensils on food cart stored without protection and in a soiled condition. Operator instructed to discard single service utensils.

- Observed a cardboard box used to store clean utensils. Remove cardboard and utilize approved food grade equipment which is smooth and easily cleanable.
- Repair or replace refrigeration gasket to cold table which is partially detached.
- Ensure the air curtain operates according to micro-switch to turn on when the door opens and off when the door closes. Observed back door open with screen door closed and air curtain not functional. If screen door is to be utilized, micro-switch must be relocated to this door.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)



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**36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY**

**POINTS**  
**1**

**Inspector Comments:** Clean and maintain the following:

- Shelving throughout
- Grease bin stored outside
- Exterior of all bulk containers
- Dish machine dish racks

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)

**38. ADEQUATE VENTILATION & LIGHTING: DESIGNATED AREAS; USE**

**POINTS**  
**1**

**Inspector Comments:** - Provide adequate lighting inside dry storage room. Observed light not functional at time of inspection.

- Make all necessary repairs/corrections to ensure hood is providing proper ventilation. Observed staining caused from scorching on ceiling tiles outside of hood enclosure. In addition, observed one return air vent not blowing any air. Ensure hood is exhausting an adequate air flow and returning equal amounts.

**Violation Description:** Mechanical exhaust ventilation shall be provided to remove toxic gases, heat, grease, vapors, and smoke. All areas of a food facility shall have sufficient ventilation to facilitate proper food storage and provide a reasonable condition of comfort for each employee. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan. Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

**Inspector Comments:** Observed walk-in cooler reference thermometer in disrepair (current reading observed at 30°F) and no reference thermometer inside cold table. Provide functional thermometers in all refrigeration units.

**Violation Description:** An accurate, easily readable metal probe thermometer suitable for measuring temperature of food shall be available. A thermometer shall be provided for each refrigeration unit. (114157, 114159)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

**Inspector Comments:** - Observed damp wiping cloths on food contact surfaces throughout kitchen. Ensure all wiping cloths are stored inside proper sanitizer solution in between use.

- Observed linens used to line food carts inside kitchen. Discontinue lining surfaces with linens and maintain clean.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** Ensure wastewater is properly disposed. Observed dish machine in operation with water draining onto the floor creating puddles of water on kitchen floor with potential to splash on clean dishes stored on shelving. Make necessary repairs/corrections to ensure the water drains into the floor sink. In addition, observed a pipe coming from the wall under the hand sink exiting near the floor sink. Operator could not identify the function of the drain line. Identify the purpose of the pipe, additional information will be provided during the Administrative Hearing.

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**1**

**Inspector Comments:** Observed open personal drinks on dry storage shelf above open food products, personal food on counter behind cold table, and personal drinks on shelf above food staging area. All personal items must be stored separate away from food and related areas.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)



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**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

POINTS  
**1**

**Inspector Comments:** Clean and maintain all floors, floor sinks, and walls throughout the facility. Observed food debris accumulated on floors, walls, and inside floor sinks.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

**49. FOOD HANDLER CERTIFICATIONS AVAILABLE, CURRENT, COMPLETE**

POINTS  
**1**

**Inspector Comments:** Observed food handler certification not from Riverside County. Ensure all food handlers have Riverside County Food Handler Certification.

**Violation Description:** County of Riverside Environmental Health Food Handler Certification(s) are available and current for all employees who prepare, store, or serve exposed food. (Riverside County Ordinance 567)

**54. VOLUNTARY CONDEMNATION**

POINTS  
**0**

**Inspector Comments:** See violation #7 for details

**Violation Description:** I, as the person in charge, hereby voluntarily agree to the condemnation and destruction of the food(s) listed in this report, said food(s) being alleged unfit for human consumption and in violation of California Health and Safety Code, Section 113980. I hereby release the County of Riverside, Department of Environmental Health and authorized agents from any and all responsibility.

**55. IMPOUND**

POINTS  
**0**

**Inspector Comments:** See violation #7 for details. Walk-in cooler cannot be used at this time to hold any potentially hazardous food.

**Violation Description:** Use impounded equipment or food may result in legal action. Removal of the impound tag is an interference with the performance of an Enforcement Officer's duties and an unlawful act per California Health and Safety Code, Section 114393.



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**Overall Inspection Comments**

At this time, the facility has failed to meet minimum standards of California Health and Safety Code (74 = C). Due to repeat non-passing routine inspections, an Administrative Hearing will be held on 9/24/19 at 8:30am at 2275 S. Main Street, Suite 204, Corona. "A" card removed. "C" card posted and must remain posted until removed by someone from this Department. Contact Kristin Lorge (951) 273-9140 with question/concerns.

Due to the inadequate refrigeration, the facility cannot operate and must remain closed until adequate refrigeration is verified by someone from this Department. Contact (951) 273-9140 when walk-in cooler has been repaired and is holding food with internal temperature of 41°F or below.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

**Signature**

Johnny Han  
Person in Charge  
09/18/2019

Kristin Lorge  
Environmental Health Specialist  
09/18/2019



## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):  
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

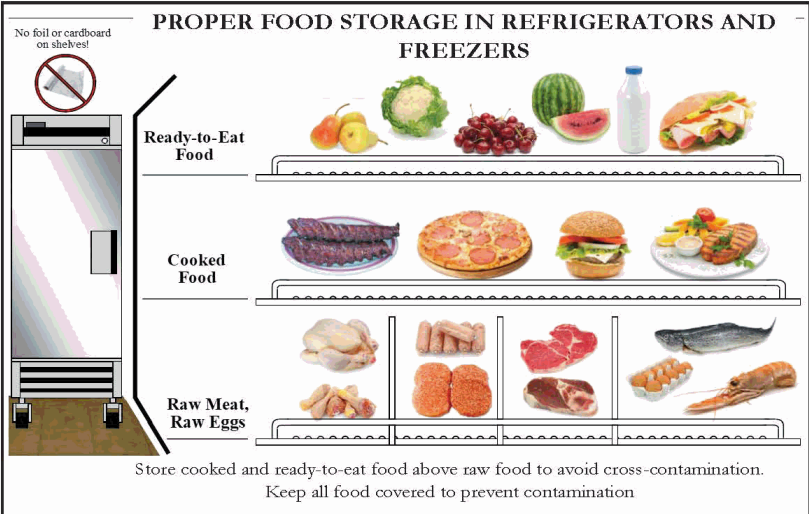
A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

### PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS



Store cooked and ready-to-eat food above raw food to avoid cross-contamination. Keep all food covered to prevent contamination.

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.









Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS

1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process

## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

							
<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



**THE MAJOR 8 FOOD ALLERGENS**

## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

<b>BLYTE</b> 260 N Broadway Blythe, CA 92225 Phone 760-921-5090 Fax 760-921-5085	<b>CORONA</b> 2275 S Main St #204 Corona, CA 92882 Phone 951-273-9140 Fax 951-520-8319	<b>HEMET</b> 800 S Sanderson Ave #200 Hemet, CA 92545 Phone 951-766-2824 Fax 951-766-7874	<b>INDIO</b> 47-950 Arabia St #A Indio, CA 92201 Phone 760-863-8287 Fax 760-863-8303	<b>MURRIETA</b> 30135 Technology Dr #250 Murrieta, CA 92563 Phone 951-461-0284 Fax 951-461-0245	<b>PALM SPRINGS</b> 554 S Paseo Dorotea Palm Springs, CA 92264 Phone 760-320-1048 Fax 760-320-1470	<b>RIVERSIDE</b> 4065 County Circle Dr #104 Riverside, CA 92503 Phone 951-358-5172 Fax 951-358-5017
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